

You can read the recommendations in the user guide, the technical guide or the installation guide for DELONGHI EC 700. You'll find the answers to all your questions on the DELONGHI EC 700 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

> **User manual DELONGHI EC 700 User guide DELONGHI EC 700 Operating instructions DELONGHI EC 700 Instructions for use DELONGHI EC 700 Instruction manual DELONGHI EC 700**



Read this instruction booklet carefully before installing and using the appliance. This is the only way to ensure the best results and maximum sofety for the user.

The manufacturer cannot be held responsible for any damage caused fitrough incorred, wrong or unreasonable use.

Never buch the appliance with wet or damp hands

(see page 3)

The terminology below will be used repeatedly on the following pages.

1 Cup warmer plate

- 2 Steam knob
- 4 Power cable
- 6 Cappuccino maker 7 Steam tube
- 8 ON/OFF button
- 9 Coffee/hot water button
- 11 ON/OFF button indicator light
- 12 Preheating completed indicator light 13 Steam selected indicator light
- 14 Small filter for 1 cup ground coffee or pods (if present)
- 15 Large filter for 2 cups ground coffee 16 Coffee filter holder

- 17 Presser 18 Boiler outlet
- 19 Measure 20 Drip tray
- 21 Cup grid 22 Cup grid edge (certain models only)

SAFETY WARNINGS

- This appliance is designed to "make espresso coffee" and "heat drinks". Use with care to avoid scalds from the water and steam jets or through incorrect
- use. Never touch hot parts.
- After removing the packaging, make sure the product is complete. If in doubt, do not use the appliance and contact a professionally qualified
- The packing elements (plastic bags, polystyrene foam, etc.) should be kept out of reach of children as they are a safety hazard.
- This appliance is intended for domestic use only. Any

- er let children or unfit persons use the appliance

- Never let children or unit persons use the appliance without supervision.
 Never allow children to play with the appliance.
 Should the appliance break or not function correctly, turn it off and do not tamper with it. For all repairs, contact authorised service centres only and insist on the use of original spare port.
 Failure to respect the above could reduce the safety of the appliance.
 The power coble for this appliance must not be replaced by the user as this operation requires the use of special tools. In the event of damage, contact on authorised service centre only to avoid all risks.

INSTALLATION

- INSTALLATION

 Place the appliance on a work surface away from tops and sinks.

 Check that the voltage of the mains power supply corresponds to the value indicated on the appliance rating plate. Connect the appliance to an efficiently earthful described society with a minimum rating of 10A only. The manufacture declines all liability for any accidents caused by the absence of an efficient earth system.
- eorth system.

 If the plug fitted to the appliance does not match the power socket, hove the socket replaced with a suitable type by a qualified electrician.

 Never install the appliance in environments where the temperature may reach O°C or lower (the appliance may be damaged if the water freezes).



Manual abstract:

- 2. To make one coffee only, place one level measure of ground coffee, about 7 g, in the filter (fig. 8). To prepare two coffees, place two loosely filled measures of ground coffee (about 6+6 g) in the filter. Fill the filter a little at a time to prevent the ground coffee from overflowing. IMPORTANT: to ensure correct operation, before placing the ground coffee in the filter holder, clean the filter of residues of ground coffee from the previous infusion. 3. Distribute the ground coffee evenly and press lightly with the presser (fig. 9). NB: Correct pressing of the ground coffee is essential to obtain a good espresso.
 If pressing is excessive, coffee delivery will be slow and the froth will be dark. If pressing is too light, coffee delivery will be too rapid and the froth will be skimpy and light coloured. 4. Remove any excess coffee from the rim of the filter holder and attach to the appliance. You are recommended to heat the cups before making the coffee by rinsing them with a little hot water or placing them to warm on the top plate for at least 15-20 minutes (fig.
 Make sure the OK indicator light (fig. 5) is on (if it is off, wait until it comes on), then press the coffee button (fig. 6). Once the required quantity of coffee has been obtained, interrupt delivery by pressing the same button again (fig. IMPORTANT: to avoid splashes, never remove the filter holder while the appliance is delivering coffee.
- 8. To dispose of the used coffee, block the filter in place using the lever incorporated in the handle then empty the grounds by turning the filter holder upside down and tapping (fig. To turn the coffee machine off, press the ON/OFF button (fig. 3). IMPORTANT: the first time the appliance is used, all accessories and the internal circuits must be washed Through by making at least five coffees without using ground coffee. NB: use pods conforming to the ESE standard, indicated on the pack by the following symbol: Prepare the espresso coffees as described in the previous paragraphs, using sufficiently large cups. 14) and wait for the steam indicator light to come on (fig. In the meantime, fill a recipient with about 100 grams of milk for each cappuccino to be prepared. In choosing the size of the recipient, bear in mind that the milk increases in volume by 2 or 3 times. Dip the cappuccino maker into the recipient containing the milk (fig.
- 15), taking care not to immerse the raised line on the cappuccino maker (indicated by the arrow in fig. 16). Turn the steam knob at least a half turn anticlockwise (fig. 17). Steam is given off by the cappuccino maker, giving the milk a creamy frothy appearance. To obtain a creamier froth, dip the cappuccino maker into the milk and rotate the container with slow movements from the bottom upwards. Pour the frothed milk into the cups containing the espresso coffee prepared previously. the cappuccino is ready. Sweeten to taste and if desired, sprinkle the froth with a little cocoa powder. NB: To prepare more than one cappuccino, first make all the coffees then at the end prepare the frothed milk for all the cappuccinos.

IMPORTANT: always clean the cappuccino maker after use. proceed as follows: 1. Discharge a little steam for a few seconds by rotating the steam knob (fig. 17). This empties any milk left inside the steam tube.

IMPORTANT: to ensure hygiene, you are recommended to follow this procedure each time you make cappuccino to avoid milk stagnating in the milk circuit.

2. With one hand, hold the cappuccino tube firmly and with the other unscrew the cappuccino maker itself by rotating clockwise and extracting downwards (fig. The ESE standard is a system accepted by leading pod producers and enables espresso coffee to be prepared simply and cleanly. 2.

Place the small 1 coffee or pod filter in the filter holder, making sure the projection is correctly inserted in the slot as shown in fig. Always follow the instructions on the pod pack to position the pod on the filter correctly. Wash the cappuccino maker and steam nozzle thoroughly with warm water. 5. Make sure the two holes indicated by the arrows in fig. 20 are not blocked. If necessary, clean with a pin. 6. Replace the steam nozzle by inserting it onto the steam tube and rotating firmly towards the top of the tube. Wait until the OK indicator light comes on (fig.

